

## BRUNCH LIBATIONS

### Pimm's Cup

Pimm's, Lemon, Basil · 14  
*served short over ice*

### Sparrow Song

Bourbon, Lemon, Maple, Egg Whites, Bitters\* · 16  
*served up in a coupe*

### Yacht Water

Tequila, Lime, Topo Chico · 12  
*served in a bottle*

### House-Made Sangria

Sommelier Select Red Wine, Fresh Fruit · 15  
*served over ice*

### Everlasting Rosé – Still

### Grenache, La Manarine

Côtes du Rhône, France 2022 · 30



**Diane's Classic** Original Mix · Hanson's of Sonoma Vodka · 16

**The Dirty Diane** Dirty Diane's Mix · Mezcal · 16

**The Bloody Maria** Original Mix · Tequila · 16

**The Kentucky Derby** Original Mix · Bourbon · 16

**Michelada** Original Mix · Beer · 16

**The Mary Mocktail** Alcohol-Free Original or Dirty Diane · 8

**"GBU" The Good, The Bad, The Ugly** Tequila · Mix · Beer · 20

## BOTTLES TAKE DIANE'S MIX HOME!

### Diane's Original Mix

Classic Blend | Medium Spice · 18

### Dirty Diane's Mix

Jalapeño & Cilantro | Bold & Spicy · 18



## RAW BAR

### Hog Island Oyster Shooter

Diane Mina's Original Mix, Vodka, Chili Salt\* · 14ea

### ½ Dozen Hog Island Oysters

Champagne Mignonette, Cocktail Sauce, Tabasco\* · 28

## CAVIAR & CHAMPAGNE 55

### Michael Mina Signature 'Mini' Caviar Parfait

Crispy Potato Cake, Smoked Salmon, Egg Mimosa  
Chive Crème Fraîche\*

*served with J. Lassalle 'Cachet Or' 1er Cru  
Champagne, France, Brut NV*

## PASTRIES 7EA OR 4EA FOR 24

BY FIREBRAND BAKERY

Nutella Kouign-Amann

Chocolate Croissant

Pretzel Sticky Bun

Morning Bun

Croissant

Apricot Danish



\*served raw or undercooked or contain raw or undercooked ingredients  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
for parties of 6 or more, a 20% gratuity will be added to the check

## BRUNCH PRIX FIXE

49 PER PERSON

## APPETIZERS & SALADS SELECT ONE

### Marinated Brokaw Avocado Toast

Schug, Farmer's Market Vegetables, Kataifi, Walnuts

### Straus Family Creamery Yogurt Parfait

Wild Berry Compote, Almond Granola

### Brokaw Avocado & Asparagus

Lemon Emulsion, Scallion Oil, Basil

### Butter Lettuce & Hearts of Palm Salad

Ruby Grapefruit, Brokaw Avocado, Radish, Dijon Vinaigrette

### Shrimp Louie Lettuce Cups

Brokaw Avocado, Crispy Capers, Tarragon

### Artisan Petite Romaine Caesar Salad

Onion Crema, Parmesan, Truffle Vinaigrette

### Jalapeño Lobster Toast

Ginger Aioli, Togarashi, Cilantro

### Manila Clam & Potato Chowder

Applewood Smoked Bacon, Leeks, Parker House Roll

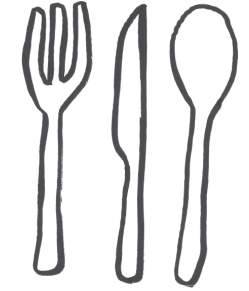
*Add Maine Lobster · 12*

### Tai Snapper Ceviche *Supplement · 12*

Mezcal-Tomatillo Broth, Plantain Chips, Cilantro\*

### Michael Mina's Ahi Tuna Tartare *Supplement · 15*

Mint, Garlic, Asian Pear, Pine Nuts, Habanero-Sesame Oil



## ENTRÉES & EGGS SELECT ONE

### Bungalow Benedict

Model Bakery English Muffin, Canadian Bacon  
Crispy Potatoes, Hollandaise

*Substitute Salmon Gravlox · 7*

### Crème Brûlée French Toast

Vanilla Bean Mascarpone, Strawberry Rhubarb Compote  
Candied Pistachios

### Steak & Eggs

8oz Hanger Steak, Two Eggs Any-Style  
Crispy Potatoes, Black Garlic Aioli

### Tonnarelli Pasta

Black Truffle, Parmesan, Morel Mushrooms

### The Bungalow Wagyu Burger

White Cheddar Cheese, Onion Jam, Pickles  
served with Crinkle-Cut Fries\*

*Add Fried Egg\* · 4 Add Bacon · 5 Add Avocado · 4*

### Pan-Seared Petrale Sole

Spring Peas, Caviar Cream, Crispy Kataifi

### Miso-Broiled King Salmon

Sugar Snap Peas, Delta Asparagus, Maitake Mushroom

### Oak-Grilled Branzino

Orzo Pasta, Chickpea Ragù, Cherry Tomato Sauce

### Roasted Lemon Chicken

Lemon Potatoes, Chilies, Feta, Mint

### Steak Frites Au Poivre *Supplement · 12*

8oz Hanger Steak, Parmesan-Truffle Fries, Béarnaise

### Chef Mina's Lobster Pot Pie *Supplement · 35*

½ Maine Lobster, Truffle-Lobster Bisque, Root Vegetables